

DESSERTS

TRIPLE CHOCOLATE MOUSSE CAKE ~ 128
Warm chocolate sauce, hazelnut sponge

BLACK FOREST BAKED ALASKA ~ 168
Chocolate ice-cream, glace cherry flambé

RASPBERRY MILLE-FEUILLE ~ 108
Frozen raspberry, vanilla sauce

CRÈME BRÛLÉE ~ 98

SEASONAL CHEESE ~ 248
Chutney, walnut toast

COFFEE



~ 40 ~

AMERICANO
ESPRESSO
MACCHIATO

~ 45 ~

LATTE
FLAT WHITE
CAPPUCCINO
MOCHA
DOUBLE ESPRESSO

TEA

~ 40 ~

EARL GREY
JASMINE
PEPPERMINT
CHAMOMILE
GREEN TEA
ENGLISH BREAKFAST

LUNCH MENU



THE “FOXTROT”

12:00 - 14:30

CREAM OF MUSHROOM SOUP (V)

Croutons, chives

OR

BEETROOT TARTARE (V)

Horseradish cream, apricot gel, potato chip, walnut salad, balsamic dressing

OR

TUNA NIÇOISE SALAD

Soft boiled egg, cherry tomato, green olive, honey bean, lemon oil dressing



CHAR-GRILLED RED SNAPPER

Leek & corn ragout, fried leek

OR

PAN-SEARED CHICKEN ROLLATINI

Creamy duxelle, haricot bean, hazelnut, chicken jus

OR

PESTO BARLEY RISOTTO (V)

Broad bean, asparagus, seared tomato, pine nut, burrata & parmesan cheese

OR

THE FOX

GRILLED USA FLAT IRON STEAK +60

Buttery mashed potato, sautéed spinach, fried shallot, red wine jus



COFFEE & VANILLA PARFAIT

Chocolate sauce

OR

CRISPY CREAM PUFF

Vanilla & chocolate mousse

\$328 PER PERSON

+\$20pp ~ Unlimited **BELU** still/sparkling water

+\$20 ~ A glass of Iced Peach Tea



À LA CARTE

FOX BEEF STEAK TARTARE

Australian striploin, horseradish cream, caper berries, gherkins, croutons, sour toast

208

WAGYU BEEF FETTUCCINE

Braised wagyu beef cheek, basil, cherry tomato, feta cheese

298

HEIRLOOM TOMATO SALAD (V)

Feta cheese mousse, pesto, pine nut, basil

168

ORGANIC MUSHROOM RISOTTO (V) (+80 SEARED FOIE GRAS)

Sautéed cèpe & mushroom, parmesan cheese, truffle oil

258

VEGETARIAN SPECIAL

Please check with our staff for more details

238

CHAR-GRILLED SALMON FILLET

Green pea purée, pickled carrot, sautéed bacon & onion, honey bean, white wine butter sauce

298

STEAKS & CHOPS

CHAR-GRILLED SPANISH SPRING CHICKEN

288

400g CANADIAN PORK CHOP

318

340g BLACK ANGUS 1885 RIB-EYE

518

DRY-AGED AUSTRALIAN M5+

450g STRIP STEAK

628

ALL STEAKS ARE SERVED WITH ROASTED TOMATO, GARLIC, THYME & YOUR CHOICE OF THE BELOW SAUCES;

TOMATO SALSA · TARRAGON BEARNAISE · GREEN PEPPERCORN & COGNAC · CHIMICHURRI

SIDES

BUTTERY MASHED POTATO (V)

78

FRENCH FRIES (V) ~ Classic / Garlic

78

CREAMED SPINACH (V)

68

MAC & CHEESE (V)

68

ORGANIC LEAVES (V) ~ House dressing

68



All prices are in HK dollars & subject to 10% service charge.